Succulent Sea Cucumber, Fish Maw, Pacific Clams and Mushrooms with Bok Choy

Ingredients

- 8 keping Dried Shiitake mushrooms
- 200 g Sea Cucumber
- 50 g Ready-to-Use Fried Fish Maw
- 150 g Canned Pacific Clams
- 300 g Bok Choy
- 1 sudu besar Cooking Oil
- 5 keping Ginger
- 500 ml Water
- 2 sudu besar MAGGI® Oyster Sauce
- 2 sudu besar MAGGI® Concentrated Chicken Stock
- 0.5 sudu kecil Dark Soy Sauce
- 1 sudu kecil Sesame Oil
- 1 sudu kecil Cornstarch
- 2 sudu besar Water

Instruction

1. In a wok, heat the oil and fry ginger until fragrant. When the oil is heated, add in sea cucumber, fish maw and mushrooms. Stir well for a minute and then add in the seasoning. Next, pour in water and bring to a boil.

2. Simmer on low heat for 30 – 35 minutes until sea cucumber and fish maw is softened. Add in Pacific clams and simmer for another 4 – 5 minutes. Mix in thickening and stir well. Then, turn off heat.

3. Next, blanch bok choy in hot boiling water with a few drops of cooking oil for 10 – 15 seconds, until just wilted. When ready, drain and arrange the bok choy in a circle on a plate.

4. Finally, ladle sea cucumbers, fish maw, Pacific clams and mushrooms into the middle.

5. Serve immediately and enjoy while it’s hot.

Nutrition

Carbohydrates	7.09 g
Energy	109.63 kcal
Fats	2.98 g
Protein	14.3 g

58 Minutes

6 servings